

## In Business Circles—News and Review

### BUSINESS GOOD IN STOCK MARKET DESPITE THE LOW PRICE OF SUGAR

Several Declines Noted, Most of Which, However, Are Merely Fractional

The past period has witnessed the price of sugar go down to almost a record low-point. Quoted at 3.01 Tuesday, it fell to 2.95 Wednesday and remained there for the balance of the six-day period closing Friday. Despite this fall, however, dealing was fairly good in stocks, the proceeds from the sales being only slightly less than in the period before. For the six-day period closing Friday the stock proceeds were \$17,198,724, 1558 shares being sold. In the former period the proceeds were \$20,395,493, and the shares sold, 1190.

This, with the fall in sugar taken into consideration, is considered as a fair showing. There were several declines in the stocks, but most of them were fractional. The dealing was divided among 33 different stocks, Olan being the heaviest seller, 885 shares changing hands. It stayed at 1 throughout the period. Mutual Telephone was next, 174 shares going, all at 16.75. It closed in the former period at that price. Hilo Com. was next, 105 shares selling, all at 3, a quarter point loss over its closing sale price in the period before. Pines stayed at 36; 89 shares were bought. Seventy-five shares of Oahu Sugar changed hands, the first 15 shares at 13.50, the next 44 at 13, and the final sale was made at 11. Ewa lost a quarter point, the first ten shares of 45 dealt in going at 15.25, the balance at 15. Brewery gained. The first 15 sold went at 19.12, the next and last sale, of 5 shares, went at 19.50.

There was one deal in Honolulu, and no new price developed. Twenty-five shares were sold, all at 2.50. Fifty shares of Waiatua sold at 55, an unchanged figure. Of Kahuku 35 shares changed hands, all at 13.50. At its former sale it went at 14. Waiatua remained at 55. Fifteen shares were bought. There was a fractional loss in Hawaiian Commercial; of the 35 shares dealt in the first 15 sold at 22.50, the balance at 22.37. Haku dropped to 80. Five shares were sold. At the sale made before this it had risen suddenly to 100.50. The decline was as sharp as the gain.

A number of bills on which there is still a question, is preventing the officers of the Mid-Pacific Carnival, Ltd. from closing its books and making a full statement of its management of the last carnival, held in

February. S. M. Lowrey, the treasurer, stated today that the corporation proposes to close its books to any new accounts on the first of next week, and that if there are any claims still outstanding that the company does not know about, they will have to be presented at once, or it will be necessary to have them turned over to the next year's committee, which will make it uncertain when they can be paid.

The company will hold its annual meeting some time in April, at which time a full report of the year's work will be made, and the management for next year's big event elected.

#### COMMERCIAL ITEMS

The Rapid Transit & Land Company is expected to expend a large sum of money before the year is out in improving the system. Some double tracking may be done. It is estimated that \$300,000 will be spent in improvements by the company.

Rhubarb may be worth while growing on a moderate scale in Hawaii, according to the territorial marketing division, which has found a ready market for several shipments which have recently been made to it. A price of 5 or 6 cents per pound has been secured for it.

There will be a smaller rice crop than usual this year, according to statements now being made by Chinese growers. For some years, almost from the date of the exclusion act the crop has been on the decline. The grain is better than it was in the years before, but much less land is under cultivation.

Work has been suspended temporarily on the north tunnel of the Waiatua Water Company. The reason for the suspension is the enormous flow of water which has been encountered, and until this is disposed of so that it will not interfere with the work, operations will not be continued. It is stated that the flow amounts on some days to 25,000 gallons.

The U. S. experiment station, through Dr. E. V. Wilcox, director in charge, has in preparation a bulletin which promises to be of much value to agriculturists in the islands as well as to the community generally. The publication deals with the matter of packing and shipping produce of various kinds for the local markets and is ex-

### CHESTER J. HUNN TELLS OF RAPID GROWTH OF PINEAPPLE INDUSTRY

Is Leading Horticultural Product of Hawaiian Islands, Declares Horticulturist

The surprisingly rapid growth of the Hawaiian Pineapple industry is well shown in a paper which was prepared by Chester J. Hunn, assistant horticulturist of the U. S. experiment station, for the annual meeting of the American Pomological Society, held in New York some weeks ago. Mr. Hunn's paper follows:

While the production of sugar is the principal agricultural industry of Hawaii, the pineapple has assumed the position of the leading horticultural product of these islands. On such a basis, I deem the production of pineapples of sufficient importance to warrant devoting the complete report of the Hawaii sub-committee to this one subject.

A resume of the customs' reports for the past three fiscal years, ending with the month of June, shows the following valuation of pineapple and pineapple products exported to the United States:

1911—Fresh fruit, \$40,411; canned fruit, \$2,020,800; juice, \$224,131; total, \$2,285,342. 1912—Fresh fruit, \$50,316; canned fruit, \$2,567,364; juice, \$126,313.

pected to form the basis for standardization in these matters.

Ground was broken this week for the new cannery of Libby, McNeill & Libby, which will be located at Kailua. The work of erecting the cannery is being rushed with all speed, the desire being to get it done as soon as possible to give plenty of time to prepare for the summer pack. Temporary buildings will be put up that canning may begin within a week or two.

According to statements made at the meeting of the tax equalization board, which began its work yesterday morning, Hawaii's sheep and cattle industries have not as yet felt any bad effects from the placing of wool and leather on the free list under the new tariff bill. On the contrary one of the largest producers in both sheep and cattle in the territory was quoted as authority for the statement that returns from recent wool sales have been fully as good as under the tariff, while for green hides he has been getting more than he ever did before—12 to 13 cents per pound—as compared with 9 to 10 cents.

1911—Sugar, \$36,704,656; bananas, \$99,917. 1912—Sugar, \$49,961,509; bananas, \$122,754. 1913—Sugar, \$36,607,820; bananas, \$150,907.

The total valuation of the fruit and fruit products exported to the United States during the years 1911, 1912 and 1913 and the percentage devoted to pineapples is as follows:

Total value of fruits and fruit products, 1911, \$2,396,448; 1912, \$2,880,617; 1913, \$3,858,060. Percentage of pineapples, 1911, 95.3 per cent; 1912, 95.6 per cent; 1913, 96.9 per cent.

The enormous strides made in the development of the pineapple industry is worthy of notice. The exportation of pineapples was begun about 1901. The number of cases leaving Hawaii for the ensuing years was as follows:

Year	Cases	Value
1901	2,000	\$40,000
1902	6,000	\$120,000
1903	9,800	\$196,000
1904	25,500	\$510,000
1905	51,300	\$1,026,000
1906	84,300	\$1,686,000
1907	186,700	\$3,734,000

The canners have reduced the number of gallon tins of pineapples per case from 12 to 6 tins each, during the past two years. The number of cases exported for the years 1912 and 1913 is slightly greater than it figured on the previous basis. Taking the exportation of 1913 as 100 per cent, the exportation of cases of pineapples shows a growth of from 1 per cent to 100 per cent in 11 years. This does not include shipments of fresh fruit or of pineapple juice.

This rapid growth has, in part, been made possible by the extensive advertising campaign conducted by the Hawaiian Pineapple Packers' Association. Last year, this association expended \$36,000, an organization and reached a maximum in 1909 with the sum of \$55,000. The general aim of this campaign is to educate the housewife throughout the United States and Europe so that the pineapple will not be considered a luxury but one of the staples as are canned peaches and other fruits.

The propagation and culture of the

pineapple has been treated at length in various publications and at this time it will be sufficient to state that it takes from 18 months to two years to mature a crop of pineapples. The Hawaiian Pineapple Packers' Association, composed of nine corporations, will have 6291½ acres in bearing in 1914. They are planting 2367 additional acres this year. This does not include the independent planters and homesteaders who will have approximately 6000 acres in pineapples by the end of this present year. Under Hawaiian conditions, the first plant crop will produce on the average 12 tons of fresh fruit per acre. On virgin soil, a yield of 17 or 18 tons is not excessive. The first ratoon crop will produce up to 12 tons per acre and the second ratoon from two to eight tons per acre. Ten tons per acre is considered a good average for all the land actually bearing pineapples.

The improvements in the methods of canning pineapples and the machinery used for that purpose, are very marked and since there is but little general information available on such subjects, I am taking the liberty of describing the operation of a Hawaiian cannery. The pines are received from the fields in boxes and landed on the railroad platform. Here the crown of leaves is removed and the fruit is separated into sizes, each size being adaptable to a special sized machine. The fruit is conveyed on trucks to the peeling machines. The individual pines are placed on a linked conveyor which carries the fruit to a hopper directly over the peeling knives. Here a side arm forces the pine against four knives which split the rind into four sections, to the depth to which the pine is to be peeled. The pine is at the same time forced against a circular brass cutter, the peeled portion passing through this cutter into a hopper. The peelings, which are quite thick because of the deeply embedded eyes of the pineapple, are passed over a series of small sharp knives which remove the surplus flesh. This pulp is canned as crushed, shredded or grated pineapple. The remaining peelings pass on to the juice extractor presses.

Returning to the cylindrical-shaped peeled fruit, one sees them drop one by one into a set of revolving cylinders. Each fruit is firmly held so that a revolving knife removes the base peeling of the fruit; a second knife removes the top and finally a central punch coring machine removes the cores. These cores are conveyed to a series of knives which cut them into sections, which are preserved and marketed to the glace fruit manufacturers.

The peeled and cored fruit is conveyed to tables where laborers, wearing rubber gloves to prevent their hands from being eaten by the acid in the pineapple juice, remove the few seeds which penetrate deeper than the peeler will cut. The fruit then passes on to another hopper from which it drops into a curved cradle on a plane with, and is pushed through a series of knives which cut the fruit into slices. These slices drop on a conveyor from which the laborers grade and fill the cans.

A slatted carrier which holds a dozen cans of fruit is placed under a series of spouts and each can is filled to the top with cane juice syrup. The filled cans are then run through a steam exhaust chest where the liquid is heated to 160 or 180 degrees Fahr. This drives out all the air in the can which is immediately capped by a machine by a pressure process which avoids the use of solder. The capped cans were formerly cooked for 35 minutes in vats of boiling water but by keeping the cans in motion by a linked conveyor in a live steam chest, the time of cooking has been reduced to 10 minutes. When cool, the can assumes a dent condition which is desired by the canners since it denotes a vacuum and careful preservation.

The cans of pineapples are stacked away in the storage room. When ready for packing, the cans are run through a vat of lacquer and distillate to prevent rusting in transit. The cans are then labelled by machine or by hand, packed and shipped.

There are several interesting by-products of the waste pineapple. The juice is all saved and treated by a secret process and it is later marketed as pineapple juice. Some attempt has been made to convert the surplus juice into vinegar and alcohol. As yet these processes are not complete successes. A chemist has recently been working on the waste peel. The acid of the expressed juice is neutralized by the addition of a chemical preparation. This juice is filtered and concentrated to a pineapple syrup, which, if practical on a commercial scale, will eventually reduce the sugar bills. There is also a chance that citric acid may be separated and that the refuse matter be used as a stock food.

U. S. Commissioner George A. Davis yesterday discharged Manuel Espinda of the local mounted police patrol, and Evalina Pihana, who were apprehended several days ago by the federal authorities on a statutory charge. The evidence against them was found insufficient to hold them to the federal grand jury.

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